

brunch fall '24



prologue

pozole rojo - pork soup | \$12 | GF

hominy, garnished with cabbage, radish & cilantro

cheese plate royale | \$15 | VEG (GF crackers upon request)

goat cheese, triple cream brie, coconut gouda, fig & honey, crocantini crackers

greek style cucumber, tomato & feta salad | \$12 | GF/VEG

persian cucumbers, heirloom tomatoes, mixed olives, feta, red onions, red wine vinaigrette

arugula and red quinoa salad | \$12 | GF/VEGAN

creamy avocado, black beans, kernal corn, sweet pepper drops, zesty lime-cilantro dressing

entrée

monte cristo sandwich | \$17 |

powdered sugar, raspberry jam, seasonal fruit and berries

croissant-donut breakfast sandwich | \$15 |

filled with prosciutto ham, swiss cheese & scrambled eggs, seasonal fruit and berries

beef striploin rouladen | \$22 | GF

served atop parsnip "mashed potatoes," honey glazed baby carrots

harvest continental pumkin turnover | \$14 | VEG

cinnamon sugar, crème chantilly, toasted pumpkin seeds, fruit & berries

dessert

french kouign amann | \$12 |

lemon curd and blueberries

strawberry charlotte | \$13 |

strawberry cream and ladyfingers

chocolate mousse cake | \$13 | GF

coconut and raspberry accents

The King County Department of Health

would like to inform you that consuming raw or undercooked foods may contribute to your risk of food borne illness.

Parties of 6 or more are subject to a 20% automatic gratuity of which 100% will be paid to your service staff.

(We are not a nut-free facility.)

we do **NOT** accept **cash** payment, thanks !